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1649 #4

PATENT APPLICATION

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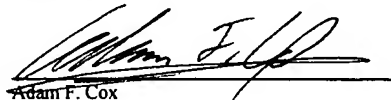
IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Group  
Art Unit: 1649  
  
Attorney  
Docket No.: CEN0015-01  
  
Applicant: Charles W. Monagle et al.  
  
Invention: GELLING VEGETABLE PROTEIN  
  
Serial No: 10/050,432  
  
Filed: January 15, 2002  
  
Examiner: Unknown

Certificate Under 37 CFR 1.8(a)

I hereby certify that this correspondence is being deposited with the United States Postal Service as first class mail in an envelope addressed to: Assistant Commissioner of Patents, Washington, D.C. 20231

on April 19, 2002

  
Adam F. Cox

PRELIMINARY AMENDMENT

Assistant Commissioner of Patents  
Washington, D.C. 20231

Sir:

Prior to the examination of the above-identified application, please amend the application as follows:

IN THE CLAIMS

Please amend claim 13 as follows:

A1  
13. (Amended) A process for obtaining a vegetable native protein product which is highly soluble and forms a gel upon mild heat treatment, comprising the steps of:  
dispersing a protein material in water around neutral pH to pH 8.3;  
extracting the dispersion;  
removing the insoluble fraction;  
lowering the pH of the supernatant fraction to between about 7.5 and about 5.0;  
neutralizing;  
treating the product; and  
cooling the product.